

State of Maine Health Inspection Summary of Violations

Eating Place Mobile/Temporary Food Establishment

Establishment Name: Mark's Hot Dogs License/Est. ID# _____ Date: 1/8/12
Owner Name: Mark Gatti Operating Location: Exchange St

Supervision

- Demonstration of Knowledge. (1) 2-101.11, 2-102.11, 2-103.11

Employee Health

- Management awareness; policy present (2) 2-201.11
- Proper use of reporting, restrictions & exclusion (3) 2-201.12

Preventing Contamination by Hands

- Hands clean & properly washed. (6) 2-301.11, .12, .14, .15
- No bare hand contact with RTE foods or approved alternate method properly followed. (7) 3-301.11
- Adequate hand-washing facilities supplied & accessible. (8) 5-203.11, 5-204.11, 5-205.11, 6-301.11, 6-301.14

Approved Source

- Food obtained from approved source. (9) 3-201.11, 3-201.12, 3-201.15, 5-104.12, (29) 3-202.16
- Food in good condition, safe, & unadulterated. (11) 3-101.11, 3-202.15

Protection from Contamination

- Food separated and protected. (13) 3-302.11, 3-304.11, 3-306.13(A)
- Food-contact surfaces: cleaned & sanitized. (14) 4-501.111-.115, 4-601.11(A), 4-602.11, .12, 4-702.11, 4-703.11

Potentially Hazardous Food Time & Temperature

- Proper cooking time and temperature. (16) 3-401.11
- Proper reheating procedures for hot holding. (17) 3-403.11
- Proper cooling time & temperature (18) 3-501.14
- Proper hot holding temperatures. (19) 3-501.16
- Proper cold holding temperatures. (20) 3-501.16
- RTE PHF (TCS Food), Date Marking (21) 3-501.17

Consumer Advisory

- Consumer advisory provided for raw or undercooked foods. (23) 3-603.11

Chemical

- Toxic substances properly identified, stored, and used. (26) 7-101-7-301

Food Temperature Control

- Thermometers provided & accurate. (34) 4-203.11, 4-204.112 *new thermometer for hot dogs hot holding*

Prevention of Food Contamination

- Insects, rodents, & animals not present. (36) 6-202.13, 6-202.15-.16, 6-501.111
- Contamination prevented during food preparation, storage & display. (37) 3-303.11-.12, 3-305.11-.12, 3-306.11-.12, 3-307.11
- Personal cleanliness. (38) 2-302.11, 2-304.11, 2-402.11
- Wiping cloths: properly used & stored. (39) 3-304.14

Proper Use of Utensils

- In-use utensils: properly stored. (41) 3-304.12
- Single-use & single-service articles: properly stored & used. (43) 4-903.11-.12, 4-904.11

Utensils, Equipment and Vending

- Food & non-food contact surfaces cleanable, properly designed, constructed, & used. (45) 4-202.11, 4-202.16, 4-502.11
- Ware-washing facilities: installed, maintained, & used; test strips. (46) 4-301.12-.13, 4-501.18-.19, 4-501.116

Physical Facilities

- Hot & cold water available; adequate pressure. (48) 5-103.11-.12
- Plumbing installed; proper backflow devices. (49) 5-202.13, 5-203.14, 5-205.12-.13 *new pipes for hand wash sink*
- Sewage & waste water properly disposed. (50) 5-401.11, 5-402.13-.15
- Garbage and Refuse properly disposed or facilities maintained. (52) 5-5
- Physical facilities installed, maintained, & clean. (53) 6-101.11, 6-102.11, 6-201.11-.12, 6-202.17-.19, 6-501.11-.12 *new utility surface external door*

Corrective Action: Needed Taken Follow-up Add to Mobile Bolo
Person in Charge (Signature) Mark Gatti Health Inspector (Signature) Mark A. Pinsky